

# **Saturn<sup>®</sup>**

## **ST-EC 1072**

### **Electric oven**

## Electric oven

### Dear Buyer!

**We congratulate you on having bought the device under trade name «Saturn». We are sure that our devices will become faithful and reliable assistance in your housekeeping.**

Please read this operating manual carefully

Device, which you purchased, has 2 years guaranty against all manufacturing defects, to be arisen , when you operate the device as stated in the operating manual.



### Features of Oven

- Exterior of oven is coated with electrostatic powder paint. Interior body is aluzing coating, trays are enamel coating.
- Do not put heavy and flammable objects on your oven. Always operate your oven in the places, where small children can not reach.
- When your oven is hot, do not touch the oven with wet cloth and by hand. When you finish your work with the oven, firstly unplug it and do not move it before cooling.

### Important safety measures

- Following basic safety measures should be followed continuously while the electrical devices are operated.
- We recommend you to operate your oven as empty and with open glass for 10 minutes in the first operation. Thus , first steam and odor , which is constituted by paint and manufacturing oil wastes against the heat, will remove from the oven and it will not become permeated with your food.
- Operation voltage of your oven is AC 220 – 230 V  
Operate your oven in the grounding plug with 16 A fuse
- Put your oven on a smooth and fireproof ground. As glass and metal parts will get heated while your oven is operating, do not touch these parts with bare hands.

### Important operating instruction




- Switch on to power supply  
Set your cooking heat by using thermostat setting button.
- If you use double tray, place your meal into special trays of your oven and push them. When you consider that top part of meal in the top tray, cooks, change places of top tray with the bottom tray. When top of the tray , which you put from bottom to top, your meal is ready for dinning table.
- Take your cooked meal for rest inside your oven for 5 minutes and then serve it.

**Cleaning and maintenance**




- Firstly unplug it. Pay attention that your oven is not hot. Do not use flammable and abrasive substances such as acid, thinner and gasoline for cleaning.
- Do not use powder detergent. Wipe interior and exterior surfaces and accessories with soapy or liquid detergent and soft a bit damp cloth.
- While cleaning your oven, do not wash it in the tap. Avoid the water contact certainly.



**Operation of oven**

- When the 3 rd position in the control button table is brought to «= », bottom and top resistances operate together.
- You can set thermostat button into any temperature in the range of 50 C ° - 320 C °. Heat the device for 10 minutes before start. Do not operate your oven before putting the thermostat into use.

Position 1	Cooking and frying Bottom resistance	
Position 2	Cooking and frying Top resistance	
Position 3	Cooking and frying Bottom and top resistance	

**OPERATION SCHEMA FOR OVEN-HOTPLATES**

HEATING ELEMENTS				
OVEN SELECTOR SWITCH	THERMOSTAT	LOWER ELEMENT 600 W	UPPER ELEMENT 600 W	BOTH ELEMENT 600+600 W
ON	ON			

PLATES					
2 PLATES	PLATE SELECTOR SWITCH	SMALL PLATE Ø 85 450W	LARGE PLATE Ø 145 1000W	LARGE PLATE Ø 145 1000 W	LARGE PLATE Ø 145 1000+1000 W
	ON				

**Important**

When the cable of oven is damaged, it should be replaced only by the technical service. Otherwise, you can be exposed to the electrical shock. Glass is not covered by the guaranty. Do not splash water while glass is hot.

Foods	Cooking Periods (Min.)	Degree
Chicken	50-60	240-250
Cream cake	20-30	160-170
Apple cake	20-25	170-180
Fruit cake	20-30	170-180
Cake	35-40	160-170
Pizza and pastry	40-50	150-175
Biscuits	20-35	150-160
Mutton	35-35	175-200
Fish	20-35	160-175

**Caution**

Pay attention not to run down the device during operation, firstly unplug it. It's parts may be broken and device may be damaged during falling. In this case, have device checked by authorized service before operation.

**Warning**

Handling and transportation. It is required to perform transportation of device its own original box. Plastic parts may be broken during incorrect packaging. Its electrical parts may be damaged. This device must be grounded. Unplug it while it is operating for repair purpose.

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**Warning**

All kinds of repair and reparation related to this device are performed only by Authorized Technical Services. Any repair and reparation attempt, performed by the people other than our Authorized Services, shall cause removal of consumer rights completely. All spare parts related to this device can be supplied in Authorized Technical Services.

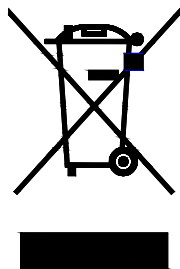
**Specifications:**

Voltage	220-230 V
Frequency	50 Hz
Power	1200 W
Rated current	5,45 A

**Note: this electric oven is not equipped with the power regulator.**

**Set:**

Electric oven	1
Instruction Manual	1
Warranty Book	1
Package	1



**Environment friendly disposal**

**You can help protect the environment!**

Please remember to respect the local regulations: hand in the non-working electrical equipments to an appropriate waste disposal centre.

**The manufacturer reserves the right to change the specification and design of goods.**

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«Saturn».

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220 - 230


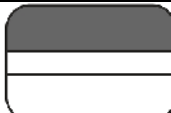
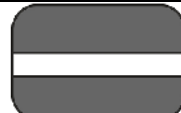
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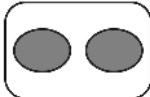

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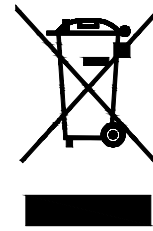
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50 ° - 320 °.

1		
2		
3		

-		600	600	600 + 600
				

2	-	450 Ø 85	1000 Ø 145	1000 Ø 145	1000 + 1000 Ø 145
					

	( .)	
	50-60	240 - 250
	20-30	160 - 170
	20-25	170 - 180
	20-30	170 - 180
	35-40	160 - 170
	40-50	150 - 175
	20-35	150 - 160
	35-35	175 - 200
	20-35	160 - 175



220-230  
50  
1200  
5,45

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«Saturn».

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«=>».


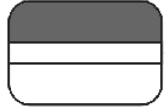

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220 – 230

16

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220-230  
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1200  
5,45

1  
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1  
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